



2008 Proprietary Red Wine

WINEMAKER PHILIPPE MELKA'S TASTING NOTES

From the estate, the very low yield of 2008 helped produce this remarkable, concentrated and sophisticated wine. Making wines since 2005, this site continues to amaze my palate by its finesse, purity of flavor, depth and European style. The powerful nose of rose petal, violet, sweet cherry, scorched earth and spices is extremely inviting. The mouthfeel is muscular and concentrated with layers of polished and fresh flavors of black and red cherry, black currant, forest scents, and chocolate finishing with refined tannins. This complex wine is beautiful now and will continue to engage & evolve.

For optimum enjoyment of this wine, please decant and serve at about 64 °F.

FEBRUARY '11

VARIETAL AND HARVEST INFORMATION

Varietals: Cabernet Sauvignon, Merlot and Petit Verdot

Appellation: Napa Valley (nestled in Soda Canyon just south of Stags Leap District)

Blend: 100% Roy Estate 71% Cabernet Sauvignon, 22% Merlot, 7% Petit Verdot

Harvested: September 8-26, 2008

VINIFICATION

Open top fermenters

Maceration Time: 21 days

Malolactic Fermentation: 100% barrel fermented

BARREL AGE

18 months in new French oak

No fining / No filtration

FINISHED WINE

Alcohol: 14.1% TA: 6.1 g/l pH: 3.82

COOPERAGE

100% new Taransaud French oak

BOTTLED

May 19, 2010

PRODUCTION

525 cases



2008 Roy Estate Proprietary Red Wine

A Proprietary Blend Dry Red Table Wine from Napa, North Coast, California, USA

Rating: **93** points

Drink: 2010-2030

Source: Wine Advocate #192 (Dec. 2010)

The 2008 Proprietary Red (71% Cabernet Sauvignon, 22% Merlot and 7% Petit Verdot aged 18 months in French casks) is performing exceptionally well. Its dense plum/purple color is followed by a big, sweet kiss of camphor, white chocolate, blackberries, cassis and earthy/forestry notes. Full-bodied with beautiful texture, purity and length, it should drink well for 15-20 years.

When I met with proprietor Shirley Roy I was saddened to learn that her husband, Charles, had passed away this year. Together they had dreamed of producing world class wines from their 17-acre vineyard in the southern part of Napa Valley known as Soda Canyon. Shirley is committed to continuing that dream, and I wish her all the best. She's in good hands given the fact that their vineyard was planted by Helen Turley and John Wetlaufer, and the wine is now being made by the well-known French consultant, Philippe Melka. If readers have not yet checked out the Roy offerings from this rocky, cool climate site at the base of Atlas Peak, I highly suggest they do so. —Robert Parker